



Zinyard Notes

Why call it a Zinyard? Originally Paul and Yael Bernier planted only Zinfandel on the hillside behind their house off of Canyon Road in northern Dry Creek Valley. Like many of the early Italian immigrant growers, they planted a small block of Petite Sirah alongside the Zin.

Although the Zinfandel vines were planted in 1990, the Bernier Zinyard makes old-time growers feel they are walking into the past when they stroll among the vines. It is a traditional dry-farmed, head-trained (non-trellised) vineyard with Italo Sbragio's old clone Zin grafted on to St. George rootstock. That combination embodies the very roots of Dry Creek Valley viticulture and reflects Peterson Winery's values of savoring and embracing time-honored traditions.

Technical Data

Composition: 100% Bernier Zinyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
84% Zinfandel	September 28
16% Petite Sirah	September 14

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.5%

pH: 3.75

TA: 0.68g/100ml

Cooperage: 15 months

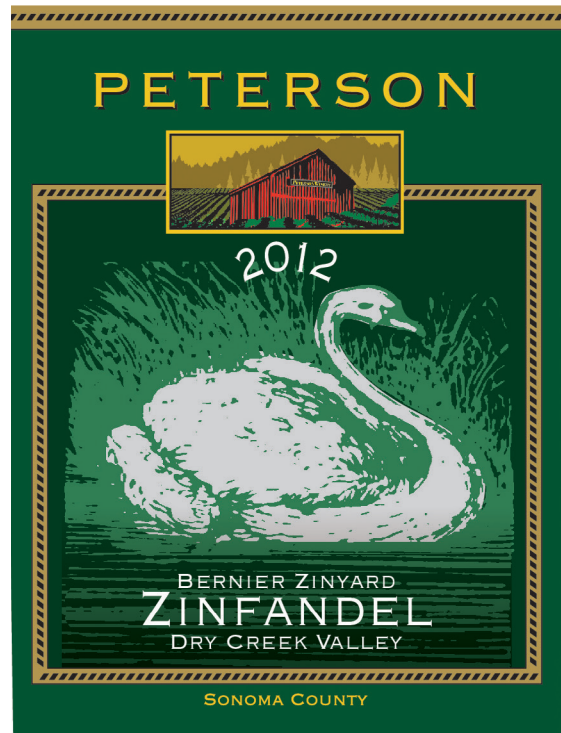
Types of Oak: 100% 6-10 year-old neutral oak barrels

Bottling Date: January 27, 2014
(unfined & unfiltered)

Production: 300 cases - 750ml bottles

Release Date: April 2015

2012 ZINFANDEL
BERNIER ZINYARD
DRY CREEK VALLEY



Tasting Notes

Seductive aromatics of ripe plum and creamy coffee are woven with cinnamon, nutmeg and a host of fresh baking spices. The flavors reflect the qualities found on the nose, with opulent layers and a wonderful complexity. Bright plum and wild berries merge with rich mocha, black raspberry, dark cherry cola and a touch of strawberry jam. Undertones of spices, eucalyptus and toasty oak tease the palate from the background. This wine takes time to show its depth—give it time to breathe and your patience will be rewarded.

Enjoy it with bison chili, sweet cola ribs or an old-fashioned spice cake—yum!